

1550.2750 CLEANING, SANITIZING OF EQUIPMENT, UTENSILS, AND ROOMS.

Processing, storage, and other rooms and areas where products and packaging materials are handled shall be kept in a clean and orderly condition. Equipment and utensils shall be kept in a clean and sanitary condition and such equipment and utensils as come in contact with readily perishable foods, such as egg products, shall be sanitized each day before reuse. Adequate supplies of cleaning and sanitizing equipment, materials, and utensils shall be maintained on hand at all times. All employees utilized in the reconditioning and salvaging of food shall be properly trained by the salvage food processor in proper cleaning and sanitization methods. For the purposes of parts 1550.2490 to 1550.2930, "sanitizing" and "sanitization" is the application of any effective method or substance to a clean surface for the destruction of microorganisms and products of microorganisms of public health significance.

Statutory Authority: *MS s 31.101*

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